

CHÂTEAU DE NAGES – HERITAGE – ROSÉ – 2021



This magical terroir gives naturally exuberant wines. Our family works this land to privilege its wines' freshness and balance. Its Rhone signature recalls the most prestigious appellations in the southern part of our beautiful valley.

In 2021, the frost eliminated part of the harvest. Thanks to exceptionally low yields and the higher proportion of Mourvèdre, this rosé is a very food-friendly wine. Beautifully bright with a structure emphasizing freshness, this rosé will appeal to wine lovers.

Terroir : « Grès », rolled pebbles from the Rhône over red clay rich in iron – AOP Costières de Nîmes – Certified Organic

Varietals : 85% Grenache & 15% Mourvèdre

Vinification :

- certified organic farming with particular attention to soil health
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- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters)
- manual harvest with sorting at the cusp of maturity
- direct press in absence of oxygen
- juice stays with its must before fermentation for 5 days with daily “batonnage”
- racking and fermentation at 16°C et 18°C for 21 days
- aging on lees for 3 months, blending and bottling

Tasting notes :

- *Appearance :* peach skin
- *Nose :* lively, fresh red fruit flavors (strawberry, grenadine, currant), floral notes and subtle soft spices
- *Taste :* velvety and rich, with vivid fruit flavors and a remarkably refreshing mineral finish

Aging potential : enjoy now, but it will also develop some complexity with a bit of time

Food & wine pairing : Serve at 55°F



cheeses	meats	seafood	garden	herbs	method	sauces
goat	lamb	sea bream	tomatoes	saffron	stir fry	sweet & sour
cheeses	veal	shrimp	eggplant	curcuma	roast	marengo
		mussels	peppers	paprika	plancha	herbs